



## Wine Specs

Blend: 88% Pinot Grigio and 12%

Sauvignon Blanc

Bottling Date: 3/8/23

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 5.98 g/L

pH: 3.04

Residual Sugar: 0g

Alcohol: 12.1%

## Awards & Ratings

- ★ Silver medal, 23rd Annual Finger Lakes International Wine & Spirits Competition



# 2022 PINOT GRIGIO

## North Fork of Long Island

### Tasting Notes

- This refreshing sipper is crisp and dry. It's delicate fruit aromas and bright acidity make it a beautiful compliment to the local seafood native to the North Fork of Long Island. Pale straw color with delicate fruit nose. Fuji apple and ripe pear with a hint of white peach. The mouthfeel has a rich coating feel on the palate however this rich texture wine still finishes with some mouth cleansing crispness. The soft fruit notes and refreshing acidity offers a diverse range of food compliments including shellfish, salads, chicken, fish, cheese, and more.

### • Winemakers Notes

- 
- The fruit was de-stemmed and crushed upon winery arrival to allow for more fruit extraction. The juice was then fermented in Stainless Steel and spent 4 months sur lie post-fermentation. It did not undergo malolactic secondary fermentation and was not barrel aged, resulting in a finished wine that accentuates the vibrant varietal fruit aromas and flavor while retaining a clean, crisp acidity. 305 cases made.

✉ info@suhruwines.com

☎ (631)-603-8127

📍 28735 Main Rd, P.O. Box 523

Cutchogue, NY 11935